

Amendments to the Claims

Please amend the claims as follows (the changes are shown with ~~striketrough~~ for deleted matter and underlining for added matter). A complete listing of the claims is set out below with proper claim identifiers.

1. (Original) A process for producing an oil and fat composition containing hydrophobic components of licorice, comprising mixing licorice with an oil and fat solvent containing 10% by weight or more of a fat-soluble polyhydric alcohol fatty acid ester.
2. (Original) The process for producing the oil and fat composition containing hydrophobic components of licorice according to Claim 1, further comprising using at least one organic solvent selected from the group consisting of ethanol, acetone, and ethyl acetate.
3. (Original) The process for producing the oil and fat composition containing hydrophobic components of licorice according to Claim 2, wherein at least one organic solvent selected from the group consisting of ethanol, acetone, and ethyl acetate is mixed with licorice, and then the oil and fat solvent containing 10% by weight or more of the fat-soluble polyhydric alcohol fatty acid ester is mixed therewith.
4. (Currently Amended) The process for producing the oil and fat composition containing hydrophobic components of licorice according to ~~any one of Claims 1 to 3~~Claim 1, wherein the oil and fat solvent contains only the fat-soluble polyhydric alcohol fatty acid ester.
5. (Currently Amended) The process for producing the oil and fat composition containing hydrophobic components of licorice according to ~~any one of Claims 1 to 4~~Claim 1, wherein the fat-soluble polyhydric alcohol fatty acid ester is a glycerol fatty acid ester.

6. (Original) The process for producing the oil and fat composition containing hydrophobic components of licorice according to Claim 5, wherein the glycerol fatty acid ester is a monoglyceride and/or a diglyceride.

7. (Original) The process for producing the oil and fat composition containing hydrophobic components of licorice according to Claim 5, wherein the glycerol fatty acid ester is a medium-chain triglyceride.

8. (Original) The process for producing the oil and fat composition containing hydrophobic components of licorice according to Claim 5, wherein the glycerol fatty acid ester is a polyglycerol fatty acid ester.

9. (Original) The process for producing the oil and fat composition containing hydrophobic components of licorice according to Claim 8, wherein the polyglycerol fatty acid ester is a polyglycerol condensed ricinoleic acid ester.

10. (Currently Amended) An oil and fat composition containing hydrophobic components of licorice produced by the process according to ~~any one of Claims 1 to 9~~Claim 1.

11. (Original) An oil and fat-containing food comprising the oil and fat composition containing hydrophobic components of licorice according to Claim 10.

12. (New) An oil and fat composition containing hydrophobic components of licorice produced by the process according to Claim 6.

13. (New) An oil and fat-containing food comprising the oil and fat composition containing hydrophobic components of licorice according to Claim 12.

14. (New) An oil and fat composition containing hydrophobic components of licorice produced by the process according to Claim 7.

15. (New) An oil and fat-containing food comprising the oil and fat composition containing hydrophobic components of licorice according to Claim 14.